

CHRISTMAS CHOCOLATE BROWNIE

METHOD

- 01 Select "Conventional Heat" function and preheat the Miele oven to 170°C.
- 02 Whisk the eggs, melted butter and caster sugar together in a large bowl. Stir in the vanilla essence and pure pure cocoa powder, set aside.
- 03 Mix the all-purpose flour, baking powder and salt thoroughly. Add cinnamon or ginger powder if preferred. Carefully, stir in the flour mixture in several additions into the egg mixture and blend well until no lumps. Stir in the nuts if preferred.
- 04 Brush a 20 cm rectangular cake tin with butter generously. Pour the mixture evenly into the cake tin. Bake the brownie in pre-heated oven at 170°C for 25 minutes using the "Conventional Heat" function. Poke the brownie with a toothpick. If it comes out clean, then it's ready. Take the brownie out from the oven and let it cool on a rack, set aside.
- 05 Soften the cream cheese at room temperature, beat it with an electric whisk until its smooth. Then add the icing sugar and food colouring and mix well. Add fresh milk and keep mixing until smooth.
- 06 Cut the brownie with a cake cutter into a shape that takes your fancy. Garnish with the cream cheese mixture and delicious fresh strawberries.

INGREDIENTS

All-purpose Flour	100 g
Baking Powder	¼ tsp
Salt	¼ tsp
Caster Sugar	180 g
Egg	2 pcs
Pure Cocoa Powder	50 g
Melted Butter	75 g
Vanilla Essence	1 tsp
Cinnamon or Ginger Powder.....	½ tsp
Walnuts or Pine Nuts	½ cup
Cream Cheese	110 g
Icing Sugar	1 cup
Fresh Milk	2-3 tbsps
Food Colouring	A few drops
Fresh Strawberries	Moderate

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TIPS

- Only cut the brownie when it has cooled down to room temperature, as it is the trick to keep the shape and minimise crumbling.



1 h



12~16 persons

聖誕繽紛 朱古力布朗尼

做法

- 01 以「一般加熱」模式預熱 Miele 焗爐至攝氏 170 度。
- 02 雞蛋、牛油溶液及幼砂糖加入大碗內，以打蛋器充份拌勻後，再加入雲呢拿香油及純味可可粉拌勻待用。
- 03 將麵粉、泡打粉及幼鹽拌勻，可隨個人喜好加入玉桂粉或薑粉作調味。把已混合好的粉類材料分數次加入至已攪拌的雞蛋溶液內，充份拌勻至無乾粉及粉團即可。可隨個人喜好加入果仁配料。
- 04 20cm 方型蛋糕盆以牛油塗勻。把已混合的材料均勻放進焗盆，放入 Miele 焗爐選擇「一般加熱」功能以攝氏 170 度烤焗 25 分鐘。牙籤插入蛋糕拔出後不沾液體即熟透。將蛋糕連同焗盆取出，放網架上降溫。
- 05 忌廉芝士於室溫放軟，以電動打蛋器攪拌至幼滑後加入糖霜及食用色素，並拌至均勻，再加入鮮奶攪拌至合適的軟滑程度即可。
- 06 以蛋糕模把蛋糕切成所需形狀，以忌廉芝士糖霜及新鮮草莓等做出各款聖誕裝飾。

材料

中筋麵粉	100 克
泡打粉	1/4 茶匙
幼鹽	1/4 茶匙
幼砂糖	180 克
雞蛋	2 隻
純味可可粉	50 克
牛油溶液	75 克
雲呢拿香油	1 茶匙
玉桂粉或薑粉	1/2 茶匙
合桃碎或松子仁	1/2 杯
忌廉芝士	110 克
糖霜	1 杯
鮮奶	2-3 湯匙
食用色素	數滴
新鮮草莓	適量

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貼士

- 布朗尼必需徹底降至室溫才可切件，此做法能有效保持外觀完整並減少碎裂的情況。

🕒 1 小時

👤 12~16 人份